

# West Cost IPA 13

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- Gravity **12.9 BLG**
- ABV ---
- IBU **69**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.2 kg (34.3%)	85 %	6
Grain	Briess - Pilsen Malt	2.3 kg (65.7%)	85 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Mosaic	10 g	40 min	10 %
Boil	Centennial	10 g	30 min	10.5 %
Aroma (end of boil)	Citra	10 g	25 min	12 %
Aroma (end of boil)	Mosaic	10 g	20 min	10 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis